

RESTORATERSTVO

1. Explain the process of *stock-taking* at a bar.
2. How do various cheeses differ?
3. What are the specific tasks and responsibilities of a *bartender*.
4. Describe the following types of cheese and say how they are made: *Blue cheeses* and *Hard cheeses*.
5. What is the aim of garnishing a cocktail?
6. What are the main stages in the *wine-making process*?
7. What do the following terms mean: *sparkling wine*, *vintage wine* and *fortified wine*?
8. Describe the following types of cheese and say how they are made: *Fresh cheeses* and *Soft white cheeses*.
9. List the types of glasses and say which wine types are served in each.
10. Think of three cocktails and describe the cocktail-making process.
11. What are the specific tasks and responsibilities of a *sommelier*.
12. Describe the basic steps in the process of *cheese production*.
13. List and explain the use of 5 cocktail-making tools.
14. Explain the key stages of a *cocktail-making* process.
15. List the steps in the food and wine pairing.
16. Serving beer – the basic ways; types of beer and beer glasses.
17. List different types of the key alcoholic beverages.
18. Explain the stages *harvesting (picking)* and *crushing (pressing)* grapes.
19. Explain the process of *fermentation* (e.g. beer, wine, spirits).
20. List the key features of red wines and the key features of white wines.